



BREAD & SOUP 麵包及湯

1.GARLIC BREAD 蒜蓉包	\$55
2.CREAM OF BEETROOT 忌廉甜菜頭湯	\$65
3.CLASSIC ONION SOUP 經典洋蔥湯	\$60
4.CHEF'S SOUP OF THE DAY(ASK THE SERVER)是日廚師精選湯 (可詢問服務員	\$60

SALAD 沙律

1.HOUSE CAESAR SALAD 凱撒沙律	\$88
Romaine Lettuce, Classic Caesar Dressing, Crouton, Crispy Bacon and Shaved Parmesan Cheese	
2.QUINOA SALAD 藜麥沙律	\$80
Quinoa, Cherry Tomato, Beetroot and Mixed Vegetables with House Dressing	
3.ROASTED CHICKEN BREAST SALAD 烤雞胸沙律	\$88
Tender Roasted Chicken, Japanese Cucumber, Cherry Tomato, Romaine Lettuce and House Dressing	
4.QUINOA SMOKED DUCK BREAST SALAD 藜麥煙鴨胸沙律	\$90
Grilled Smoked Duck Breast with Quinoa, Mixed Vegetables, Cherry Tomatoes and Mustard Vinaigrette Dressing	
5.SMOKED SALAMON SALAD 煙三文魚沙律	\$115
Mixed garden salad, Smoked Salmon Topped with Mustard Vinaigrette	
6.GOAT CHEESE SALAD 羊芝士沙律	\$110
Tomato, Red Onion, Mix Salad with Vinaigrette Dressing	



STARTERS 頭盤

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| 1.INSANITY CHICKEN WINGS 本店皇牌炸雞翼 | \$90 |
| Deep Fried Chicken Wings with Fresh Garlic and Chilly | |
| 2.BLACK TRUFFLE FRIES 炸黑松露薯條 | \$55 |
| 3.BREADED CHEESE BALLS 炸芝士麵包球 | \$80 |
| Deep Fried Cheese Balls Serve with Mayo Ketchup Dip | |
| 4.WAGYU MEATBALLS 焗和牛芝士丸 | \$85 |
| Baked Meat Balls serve with Pomodoro Sauce finished with Parmesan Cheese | |
| 5.FRIED SQUID 炸魷魚 | \$95 |
| Served with Mesclun Salad and House Species | |
| 6.INSANITY PLATTER 本店皇牌拼盤 | \$195 |
| Chicken Wings, Pork Belly, Beef Cheek, Breaded Cheese Balls with Bread and Different Dip | |
| 7.MEXICAN CHICKEN QUESADILLA 墨西哥雞肉餡餅 | \$120 |
| Crispy Flour Tortillas Filled with Spicy Chicken, Cheddar Cheese with Tomato Salsa, Sour Cream and Guacamole Sauce | |
| 8.MEXICAN PRAWN QUESADILLA 墨西哥蝦餡餅 | \$135 |
| Crispy Flour Tortillas Filled with Spicy Prawns, Cheddar Cheese and Tomato Salsa, Sour Cream and Guacamole Sauce | |
| 9.VEGETABLE QUESADILLA 墨西哥蔬菜餡餅 | \$105 |
| Crispy flour tortillas filled with spicy grilled vegetables, cheddar cheese with tomato salsa, sour cream and guacamole sauce | |
| 10.BEEF CHEEK 烤牛臉頰 | \$110 |
| Grilled beef cheek serves on bread with fresh wild tomatoes and fresh onions in tomato sauce | |
| 11.IBERICO PORK BELLY 伊比利亞豬肚 | \$120 |
| Pork Belly with House dressing salad serve on bread | |
| 12.NZ MUSSELS 紐西蘭青口 | \$148 |
| Green Shell Mussels Sautéed with white wine, garlic and chilly with garlic toast | |
| 13.HOKKAIDO JUMBO SCALLOPS 北海道珍寶帶子 | \$195 |
| Jumbo Scallops Served with Avocado sauce | |
| 14.FISH & CHIPS 炸魚及薯條 | \$135 |
| Beer Battered Sole Fillet Deep-Fried, Served with Mixed Salad, Fries and Tartar Sauce | |



PASTA 意粉

1.PORK BELLY SPAGHETTI 豬肚意大利麵	\$125
Grilled Iberico Pork Belly Served with Cherry Tomatoes with Creamy Tomato Sauce	
2.CHICKEN LINGUINE 雞肉意大利扁麵	\$120
Grilled Chicken Breast Served with Pesto sauce and Green Beans	
3.HOKKAIDO SCALLOPS LINGUINE 北海道帶子意大利扁麵	\$195
Jumbo Scallops Served with Mixed Mushroom and black truffle Creamy Sauce	
4.BEEF CHEEK SPAGHETTI 牛臉頰意大利麵	\$135
Beef Cheek Served with Cherry Tomatoes in Tomato Sauce	
5.SMOKED SALMON PENNE 煙三文魚意大利長通粉	\$165
Smoked Salmon Tossed with White Wine Creamy Sauce	
6.PRAWN AGLIO E-OLIO 虎蝦意大利麵	\$165
Spaghetti Served with Tiger Prawn Cherry Tomatoes, Parsley in White Wine Sauce	
7.SPAGHETTI WAGYU MEAT BALLS 和牛肉丸意大利麵	\$175
Spaghetti with Meat Balls Served with our Classic Blend of Tomatoes, Basil, and Olive Oil	
8.CHICKEN BREAST PENNE 雞胸肉意大利長通粉	\$135
Penne Pasta Cooked with Chicken breast in a Penne Polo Sauce and finished with Parmesan Cheese	



GRILL 燒烤

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| 1.TENDERLOIN STEAK (6 oz)西冷牛扒 | \$175 |
| Prime Quality Steak served with Mixed Mushroom, Mixed Pepper, Truffle Mash Potato and House Gravy | |
| 2.AUSTRALIAN BEEF CHEEK (5 oz)澳洲牛臉頰 | \$170 |
| Prime Quality Steak served with Mix Vegetables, Mash Potato and Taro Fries with House Gravy | |
| 3.USA RIB EYE (10 oz)美國肉眼扒 | \$275 |
| Prime Quality Steak served with Seasonal Vegetables and wild Tomatoes | |
| 4.NZ LAMB RACK 新西蘭羊架 | \$180 |
| Prime Quality Lamb rack served with mix Mushrooms, Roasted Bell Pepper and Mash Potato | |
| 5.SALMON STEAK (6 oz)三文魚扒 | \$190 |
| Crispy Skin Norwegian Salmon Served with Wild Tomatoes and Cauliflower House Sauce | |
| 6.IBERICO PORK BELLY (6 oz)伊比利亞豬肚 | \$160 |
| Served with Pumpkin Puree, Roasted Beetroot, Mixed Mushroom and taro fries | |
| 7.ROASTED CHICKEN 烤雞 | \$170 |
| Half Roasted Chicken Infused with Rosemary, Garlic, Olive Oil and Mixed Vegetables with Creamy Mustard sauce. | |
| 8.INSANITY PLATTER 本店皇牌燒烤拼盤 | \$380 |
| Combination of Tenderloin Steak, Lamb rack, Pork Belly Served with Mix Salad | |

SIDE ORDER 配菜

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| 1.BLACK TRUFFLE MASH POTATO 黑松露薯蓉 | \$45 |
| 2.ASSORTED VEGETABLE 雜錦蔬菜 | \$35 |
| 3.FRENCH FRIES 炸薯條 | \$35 |
| 4.SAUSAGE PLATTER 雜錦香腸拼盤 | \$55 |
| 5.JUMBO SCALLOPS 珍寶帶子 | \$150 |



PIZZA 薄餅

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| 1.MARGHERITA 意大利瑪格麗特薄餅 | \$120 |
| Italian Mozzarella and Cheddar Cheese, Tomato Sauce | |
| 2.SEAFOOD PIZZA 意大利海鮮薄餅 | \$185 |
| Italian Mozzarella Cheese, House Tomato Sauce, Shrimp, Scallops, Salmon | |
| 3.PEPPERONI 意大利辣香腸薄餅 | \$155 |
| Italian Mozzarella, Cheddar Cheese, Tomato Sauce, Pepperoni | |
| 4.SAUSAGES PIZZA 意大利雜錦腸薄餅 | \$155 |
| Italian Mozzarella Cheese, Tomato Sauce, Mixed Sausages, Onion and Mixed Bell Pepper | |
| 5.VEGGIE PIZZA 意大利素菜薄餅 | \$135 |
| Italian Mozzarella Cheese, Tomato Sauce, Black Olive, Mixed Mushroom, Cherry Tomato, Onion, Mix Bell Pepper | |
| 6.BBQ CHICKEN 意大利素菜薄餅 | \$148 |
| Italian Mozzarella Cheese, Grilled Chicken, BBQ Sauce, Mushroom, Bell Pepper and Onion | |
| 7.SHAUVIK'S PIZZA (CHEF'S SPECIAL)意大利大廚秘製薄餅 | \$165 |
| Italian Mozzarella Cheese, House Tomato Sauce, Beef Cheek, Sour Cream, Chilly and Jalapeno | |
| 8.BUTCHERS PIZZA 意大利廚師薄餅 | \$160 |
| Italian Mozzarella Cheese, House Tomato Sauce, Chicken Breast, Beef Cheek and Pork belly | |

RISOTTO 意大利飯

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| 1.PORK BELLY 豬肚燴飯 | \$135 |
| Pork Belly Risotto Served with Pesto Sauce and Green Beans | |
| 2.HOKKAIDO SCALLOPS 北海道帶子燴飯 | \$195 |
| Jumbo Scallop's Risotto Served with Mushroom Black Truffle Creamy Sauce | |
| 3.CHICKEN BREAST 雞胸燴飯 | \$135 |
| Chicken Breast Risotto Served with Cherry Tomatoes in House Tomato Sauce | |
| 4.TIGER PRAWN 虎蝦燴飯 | \$165 |
| Prawn Served with Cherry Tomatoes with Pomodoro Sauce | |
| 5.SMOKED SALMON 虎蝦燴飯 | \$165 |
| Served with White Wine Creamy Sauce | |
| 6.WILD MUSHROOM 野菌燴飯 | \$140 |
| Served with Mixed Mushrooms and Black Truffle Creamy Sauce | |



DESSERT 甜品

1.AMERICAN CHEESE CAKE 美國芝士蛋糕	\$65
2.MEXICAN FLAN 墨西哥果餡餅	\$65
3.CRÈME BRULE 法式燉蛋	\$55
4.CHOCLATE BROWINE 朱古力布朗尼蛋糕	\$50
5.ICE CREAM 雪糕	\$20/ per scoop